



Thank you for considering the award-winning Waterfront Function Centre for your event.

This document outlines our Menus, Beverage options, Room Capacities

Beverage or Room Hire Options

Minimum Bar Spend or a Selection of Beverage Packages

To host a private function in one of our function rooms you are required to meet a minimum spend of beverages either by selecting a beverage package or meeting the bar tab minimum.

If no beverage option is taken a room hiring fee will be charged.

It would be highly unusual for the Minimum Bar Tab not to be exhausted within the set function times; however it is important to note that the Minimum Bar Tab is non-refundable even if not reached at the conclusion of the set function period.

This is due to the Minimum Bar Spend being incorporated with the room hiring fee.

All additional beverages consumed above the minimum bar tab will be an additional cost.

Either option can be taken, a bar tab or beverage package.

If you choose to pay the room hiring fee a bar tab minimum or a beverage package is not required.

Please note minimum numbers are required for catering

Room Hire Costs

Sapphire room - \$550

St Kilda room - \$800

Bayview room - \$800

Waterfront room - \$1250

Function Room Minimum numbers & Capacities

minimum 40 Adults

minimum 80 Adults

minimum 80 Adults

minimum 150 Adults

Maximum numbers will depend on room set up requirements and seating arrangements

Bar Tabs - Minimum spend

Sapphire room - \$850

St Kilda room - \$1800

Bayview room - \$1800

Waterfront room - \$3000

All Catering Prices includes

Two Course: Linen tablecloths, linen napkins, personal wait staff, filtered coffee, tea & herbals & your celebration cake cut & served on platters per table or individually plated

Three Course : Linen tablecloths, linen napkins, personal wait staff, filtered coffee, tea & herbals & your celebration cake cut & served on platters per table

Canapé Menus: Linen tablecloths, paper napkins, personal wait staff, & your celebration cake cut & served on platters per table

*All menu items subject to change according to season availability

All Enquiries Please Contact the Functions Team: Ph 8047 0475

Web: www.waterfrontfunctions.net.au email: events@waterfrontfunctions.net.au

Address: 2 Wellington st, Sans Souci 2219

Two Course Classic Menu

\$39 p.p. (Monday to Friday)

\$42 pp. (Saturday to Sunday)

Select two items for Entrée & Main (served alternate) from each course

House baked bread rolls with butter

Entrée

Caprese salad ~ Tomatoes, buffalo mozzarella, basil, extra virgin olive oil and aged balsamic vinegar

Grilled Chicken Souvlaki served with pita bread, tzatziki and tomato salsa

Tortellini with pesto and roasted vegetables served with grana Padano

Bread crumbed calamari ring, served with baby lettuce and lime aioli

Grilled Haloumi cheese, with spiced eggplant, watercress and balsamic glaze

Main

Mains served with plated seasonal vegetables

Oven baked Citrus herb crusted fish of the day served with broccolini and lemon cream sauce

Free range chicken supreme with broccolini, crushed potatoes, served with a mushroom sauce

Chargrilled Top Cut Sirloin with red wine jus

Penne Boscaiola with bacon, mushroom, and parmesan cheese

Truffle Mushroom Risotto with wilted spinach and white truffle oil

Dessert

Your celebration cake individually plated served with Chantilly cream

Three Course Classic Menu

\$49 pp. (Monday to Friday)

\$52 pp. (Saturday to Sunday)

Select two items for Entrée, Main & Dessert (served alternate) from each course

House baked bread rolls with butter

Entrée

Caprese salad ~ Tomatoes, buffalo mozzarella, basil, extra virgin olive oil and aged balsamic vinegar

Grilled Chicken Souvlaki served with pita bread, tzatziki and tomato salsa

Tortellini with pesto and roasted vegetables served with grana Padano

Bread crumbed calamari ring, served with baby lettuce and lime aioli

Grilled Haloumi cheese, with spiced eggplant, watercress and balsamic glaze

Main

Mains served with plated seasonal vegetables

Oven baked Citrus herb crusted fish of the day served with broccolini and lemon cream sauce

Free range chicken supreme with broccolini, crushed potatoes, served with a mushroom sauce

Chargrilled Top Cut Sirloin with red wine jus

Penne Boscaiola with bacon, mushroom, and parmesan cheese

Truffle Mushroom Risotto with wilted spinach and white truffle oil

Dessert

White Chocolate panna cotta with hazelnut crumble and berry compote

Seasonal fruit salad with mascarpone cream and passionfruit coulis

Warm apple crumble with butter scotch and vanilla ice cream

Crème Brulee with almond biscotti

Three Course Quality Menu

\$54 p.p (Monday to Friday)

\$57 p.p (Saturday to Sunday)

Select two items for Entrée, Main & Dessert (served alternate) from each course

House baked bread rolls with butter

Entrée

Tiger Prawn and avocado Tian salmon caviar and micro croutons

Bread crumbed calamari ring, served with baby lettuce and lime aioli

Grilled Chicken Souvlaki served with pita bread, tzatziki and tomato salsa

Roasted Beetroot Salad with watercress, mascarpone, walnuts and balsamic dressing

Tasmanian smoked salmon salad served with crème fraiche, baby capers and gremolata

Main

Mains served with plated seasonal vegetables

Grilled Tasmanian salmon fillet with mushy peas and salmon roe

Free range chicken supreme stuffed with feta cheese, semi dried tomatoes and wrapped in prosciutto served with fennel and crushed potatoes

Chargrilled Sirloin steak served with lemon potato and red wine jus

Roasted vegetable Tian served with a cream leeks sauce and herb salad

Pork Scaloppini served with parish mash potato, roasted green apple and balsamic red wine jus

Dessert

Tahitian Lime Panna cotta with raspberry compote and coconut chips

Seasonal fruit salad with mascarpone cream and passionfruit coulis

Warm apple Crumble with butter scotch and vanilla ice cream

Tiramisu

Crème Brule with almond biscotti

Three Course Deluxe Menu

\$63 p.p (Monday to Friday)

\$66 p.p (Saturday to Sunday)

Select two items for Entrée, Main & Dessert (served alternate) from each course

Canapes on arrival

Tasmanian smoked salmon with dill and cream fraiche served on a crostini (GF)

Goat cheese curd tart with beetroot jam

House baked bread rolls with butter

Entree

Lamb salad with rocket leaf, Persian fetta, roasted capsicum, walnuts, with a pomegranate glaze

Roasted beetroot and asparagus salad, feta cheese, with a honey mustard vinaigrette

Cold seafood plate ~ Sydney rock oyster, cooked prawn, Tasmanian smoked salmon, pickled octopus served with a cocktail sauce

Antipasto plates ~ cured meats, chorizo sausages, feta cheese, roasted vegetables served with sourdough bread

Grilled Haloumi cheese with spiced eggplant, watercress and balsamic glaze

Main

Grilled barramundi fillet saffron risotto, green peas and zucchini ribbon

Free range chicken supreme stuffed with feta cheese, semi dried tomatoes and wrapped in prosciutto served with fennel and crushed potatoes

Crispy roasted pork belly served with colcannon potato and apple prune compote

Chargrilled scotch fillet served with pumpkin puree crushed potatoes and red wine jus

Truffle Wild mushroom risotto

Dessert

Coffee panna cotta with Chantilly cream and almond praline

Triple chocolates indulgence, chocolate mousse, choc brownies, choc ice-cream

Mixed Berries tiramisu trifle

Seasonal fruit salad with mascarpone cream and passionfruit coulis

Children's Menu Selection

\$20 per child (3-12 years) (Monday to Sunday)

Select one item for all children from the list below- ages 3-12yrs

~Crumbed chicken tenderloins, chips or salad

~Grilled fish, chips or salad

~Crisp fried fish pieces, chips or salad

~Spaghetti bolognese

Followed by your choice homemade vanilla ice-cream & topping or fresh fruit salad & ice-cream

Additional Platters per table

Mezze Platter \$44.00 per table

~ Hommus, Tzatziki, baba ganoush, grilled marinated vegetables, olives, feta & mixed bread basket

Calamari Platters \$49.00 per table

~ Crisp fried calamari

Premium cheese platter \$54.00 per table

~ Premium cheese, fruit and crackers

Antipasto Platter \$54.00 per table

~ Prosciutto, smoked salmon, sopresa salami, grilled vegetables, cheese frittata, olives and mixed bread basket

Dessert Buffet

\$3.50 each minimum 30 pieces per item

~ Lemon meringue
~ Vanilla mascarpone and fresh fruits
~ Salted caramel & chocolate ganache
~ Mini Pavlova & Chantilly cream with fresh fruits
~ Cream cheese chocolate brownie slice
~ Choux pastry with vanilla cream
~Mini strawberry and pistachio tart
~Assorted macaroon
~Assorted cup cake
~Chocolate coated fresh strawberry
~Mini Blueberry cheesecake
~Mini almond frangipane tart

\$4.50 each minimum 20 pieces per item

~ Vanilla pannacotta layered strawberry gel and mixed berry compote
~ Dark chocolate mousse, crispy chocolate and chocolate shard
~ Coconut mousse, passion fruit gel and mango
~ White chocolate, lemon curd and blueberry

Canapé Packages

Classic Canapé Menu

\$39pp (Monday to Friday) **\$42 pp** (Saturday to Sunday)

Choose: 1 Arrival item (1/10 guests)

Choose: 5 Hot or cold (2 each)

Choose: 1 Premium Hot or cold (1 each)

Deluxe Canapé Menu

\$47pp (Monday to Friday) **\$50pp** (Saturday to Sunday)

Choose: 1 Arrival item (1/10 guests)

Choose: 5 Hot or cold (1 each)

Choose: 3 Premium Hot or cold (1 each)

Choose: 1 Fork Dish

Premium Canapé Menu

\$55pp (Monday to Friday) **\$58pp** (Saturday to Sunday)

Choose: 2 Premium Arrival items (1/10 guests)

Choose: 6 Hot or Cold

Choose: 3 Premium Hot

Choose: 2 Fork Dish

Choose: 1 Cocktail Dessert

Freshly Brewed Coffee, Tea and herbals

Additional items may be added to your menu see below for pricing:

Additional Items

Arrivals: \$4.00

Premium arrival: \$5.50

Hot or Cold: \$4.00

Premium Hot or cold: \$5.50

Fork Dishes: \$7

Cocktail Desserts: \$5.50

Coffee & Tea: \$4.00

Canape Menu

Arrivals:

~ Mixed Bread and dips ~ Salmon dips, baba ganoush, Olives tapenade

Premium arrivals:

~ Mezze mixed breads and dips - Salmon, baba ganoush, Tzatziki, mixed olives, feta cheese, mixed roasted vegetable
~ Antipasto- Selection of cured meats, smoked salmon, pickled baby octopus, feta cheese, cheese frittata and bread
~ Cheese Plate selection of soft and hard cheese with crackers, fruit and mixed nuts

Cold Canapé:

~ Pumpkin Feta Cheese Bruschetta Sourdough (V)
~ Buffalo Mozzarella Crostini with Capsicum Pesto (V)
~ Mini Caprese salad cherry tomato, Bocconcini, Basil oil and balsamic vinegar (V/GF)
~ Melon and Prosciutto salad
~ Goats Curd on brioches with beetroot jam (V)
~ Tomato bruschetta parmesan and balsamic dressing sourdough bread

Hot Canapé:

~ Chicken drumettes with Honey Soy Sauce
~ Crumbed calamari rings with Lemon Aioli
~ Mac and cheese arancini truffle mayonnaise
~ Spinach and ricotta Pastizzi (V)
~ Chicken devil wings with ranch dressing
~ Deep fried camembert Cheese and onion Jam (V)
~ Ham and Pineapple Pizza
~ Pepperoni Pizza
~ Sopressa Salami and Olives Pizza
~ Lemon and oregano chicken with Tzatziki
~ Ham and gruyere cheese Seeded mustard tartlets
~ Chicken cordon Blue bites with aioli
~ Vegetables Samosa and Spring Rolls with sweet chilli sauce
~ Cajun Chicken Skewer with Crème fraiche dressing
~ House Made Sausage Rolls Tomato Chutney

Premium Cold Canapé:

~ Tasmanian Smoked Salmon Dill Crème Fraiche
~ Sydney Rock Oyster natural shallots red wine vinegar (GF/DF)
~ Air dried beef bresaola truffle mayonnaise crostini parmesan cheese (could be GF)
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~ Fresh Cooked Prawn with Lemon Aioli
~ Peking Duck Pancake

Premium Hot Canapé:

~ Grilled marinated Atlantic Salmon Skewer GF/DF
~ Prawn Dumpling with Snow peas Salad and Honey soy dressing
~ Tempura King Prawn with Wasabi Mayonnaise
~ Lamb Souvlaki with Tzatziki
~ Beef Slider with Cheddar Cheese & Tomato
~ Mini Beef Pie with tomato chutney
~ Mini Hotdogs with mustard, caramelised onion and cheese
~ Haloumi Slider Eggplant Roasted Tomato chutney

Fork Dishes:

~ Mini Caesar Salad
~ Beef Salad with thin rice noodle and chilli lime dressing
~ Truffle mushroom Risotto
~ Cheese tortellini Pasta and bacon mushroom sauce
~ Beer Battered Fish and chips with tartare sauce
~ Meatballs Roasted Sugo and jasmine rice

Dessert:

~ Raspberries and Cream Panna cotta
~ Mini Pavlova
~ Chocolate brownie
~ Chocolate Mousse Pot
~ Seasonal Fruits on the bamboo skewer

Beverage Packages

All beverages will be supplied within the pre-arranged timeframe in the area reserved for your guests only.
The bar closes 15mins prior to the conclusion of your function.

Silver Beverage Package \$35.00 per person. This package consists of the following beverages:

Draught Beer: VB, Carlton Draught, Great Northern, & Cascade Light

Bottled Beers: Corona, Pure Blonde, Heineken & XXXX Gold

White Wine – Select One

~Morgan's Bay Sauvignon Blanc

~Morgan's Bay Chardonnay

Sparkling Wine

~Morgan's Bay Sparkling

Red Wine – Select One

~Morgan's Bay Shiraz Cabernet

~Morgan's Bay Cabernet Merlot

Non –alcoholic: Soft drink, Juice & Non-Alcoholic wines

Upgrades

Gold Package \$50.00 per person

OR \$5.00 per person to upgrade the wines ONLY. This package consists of the following beverages:

Draught Beer: VB, Carlton Draught, Great Northern & Cascade Light

Bottled Beers: Corona, Pure Blonde, Heineken & XXXX Gold

White Wine – Select One

~Hartog's Plate Sauvignon Blanc Semillon

~T'Gallant Cape Schanck Pinot Grigio

Mornington Peninsula

Red Wine – Select One

~Hartog's Plate Cabernet Merlot

~Rosemount Little Berry McLaren Vale Shiraz

Sparkling Wine

~Fleur de Lys Sparkling

~T'Gallant Sparkling Prosecco

Spirits: House spirits - Scotch, Bourbon, White Rum, Vodka, Bundaberg U.P Rum, Gin

Non –alcoholic: Soft drink, Juice & Non-Alcoholic wines

Platinum Upgrade \$60.00 per person

OR \$10.00 per person to upgrade the wines ONLY. This package consists of the following beverages:

Draught Beer: VB, Carlton Draught, Great Northern & Cascade Light

Bottled Beer: Peroni, Crown Lager, Tooheys Extra Dry, Hahn Super Dry, Corona, Heineken, Pure Blonde & XXXX Gold

White Wine – Select One

~821 South Sauvignon Blanc Marlborough NZ

~Devil's Lair Hidden Cave Margaret River

Chardonnay

Red Wine – Select One

~ T'Gallant Cape Schanck Pinot Noir

~Wynn's Coonawarra Estate the Gables

Coonawarra Cabernet Sauvignon

Sparkling Wine

~ Sterling Vineyards Sparkling Pinot Noir Chardonnay

~ Sterling Vineyards Sparkling Rose

Spirits: House spirits - Scotch, Bourbon, White Rum, Vodka, Bundaberg U.P Rum, Gin

Non –alcoholic: Soft drink, Juice & Non-Alcoholic wines

Non-Alcoholic Beverage Package \$20.00 per person

Soft drink~ Coke, Coke Zero, Liff, Sprite, Soda Water, Dry Ginger Ale & Mineral Water **Juice** ~OJ, Apple, Pineapple & Tomato & Non-Alcoholic wines

Function Beverage Price List

WHITE WINE

Morgan's Bay Sauvignon Blanc	\$24.00
Morgan's Bay Chardonnay	\$24.00
Hartog's Plate Sauvignon Blanc Semillon	\$32.00
821 South Sauvignon Blanc Marlborough NZ	\$40.00
T'Gallant Cape Schanck Pinot Grigio Mornington Peninsula	\$42.00
Devil's Lair Hidden Cave Margaret River Chardonnay	\$55.00

RED WINE

Morgan's Bay Shiraz Cabernet	\$24.00
Morgan's Bay Cabernet Merlot	\$24.00
Hartog's Plate Cabernet Merlot	\$32.00
Rosemount Little Berry McLaren Vale Shiraz	\$45.00
T'Gallant Cape Schanck Pinot Noir	\$48.00
Wynn's Coonawarra Estate the Gables Coonawarra Cabernet Sauvignon	\$52.00

SPARKLING WINE

Morgan's Bay sparkling	\$24.00
Fleur de Lys sparkling	\$42.00
T'Gallant Sparkling Prosecco	\$50.00
Sterling Vineyards Sparkling Pinot Noir Chardonnay	\$57.00
Sterling Vineyards Sparkling Rose	\$57.00

MOSCATO

Hartog's Plate Moscato	\$28.00
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Schooners

Carlton Draught, VB , Great Northern, Cascade light

Light	\$5.60
Full Strength	\$6.30

Middy

Light	\$4.80
Full Strength	\$5.30

Jugs

Light	\$10.60
Full Strength	\$12.80

Bottled

Crown Lager	\$7.20
Corona	\$7.00
Hahn Super Dry	\$6.80
Extra Dry	\$6.90
Hahn Light	\$5.80
Heineken	\$8.30
Pure Blonde	\$6.40
XXXX Gold	\$6.10

Spirit Mixes

House spirits	\$8.30
Premium range available on request	

Port

Galway Pipe Port	\$7.20
Penfolds Club Port	\$5.40

Pre-Mix Bottles

Jack Daniels & Cola	\$10.10
Jim Beam & Cola	\$9.90
Strongbow	\$6.10

Soft Drink

Glass	\$4.40
Jug	\$9.70
300ml cascade Bottles	\$4.30
(Mineral, Soda or Tonic Water)	

Juice

Glass	\$4.90
Jug	\$9.90
Bottled Juice	\$4.10

PRICES SUBJECT TO CHANGE WITHOUT NOTICE